

NORTH CAROLINA CAREER AND TECHNICAL EDUCATION STANDARDS

Family And Consumer Sciences Education

Grade: Grade 9 - 12

Course: Culinary Arts and Hospitality IV App **New**

NCCTE.2020.FH14 - Culinary Arts and Hospitality IV App

NCCTE.2020.FH14.01.00 - Apply advanced food service operations in the school-based restaurant.

NCCTE.2020.FH14.01.01 - Evaluate skills needed for human relations management.

NCCTE.2020.FH14.01.02 - Apply menu planning skills and knowledge of nutrition.

NCCTE.2020.FH14.01.03 - Apply strategies for purchasing, receiving, and business math concepts.

NCCTE.2020.FH14.02.00 - Apply advanced food preparation methods in the school-based restaurant.

NCCTE.2020.FH14.02.01 - Apply methods for the preparation of sauces.

NCCTE.2020.FH14.02.02 - Apply moist heat cooking methods.

NCCTE.2020.FH14.02.03 - Apply dry heat cooking methods.

NCCTE.2020.FH14.02.04 - Apply combination cooking methods.

NCCTE.2020.FH14.03.00 - Apply advanced garde manger in the school-based restaurant.

NCCTE.2020.FH14.03.01 - Apply food preservation methods. (SUPPLEMENTAL)

NCCTE.2020.FH14.03.02 - Apply methods for the preparation of forcemeats and aspics. (SUPPLEMENTAL)

NCCTE.2020.FH14.03.03 - Analyze cheese and its contributions to meals.

NCCTE.2020.FH14.04.00 - Apply advanced baking and pastry in the school-based restaurant.

NCCTE.2020.FH14.04.01 - Apply methods for the preparation of breads and yeast products.

NCCTE.2020.FH14.04.02 - Apply methods for the preparation preparation of pies and tarts.

NCCTE.2020.FH14.04.03 - Apply methods for the preparation preparation of cakes and icings.

NCCTE.2020.FH14.04.04 - Apply methods for the preparation preparation of custards, creams, and sauces.

NCCTE.2020.FH14.04.05 - Apply methods for the preparation preparation of assorted pastries.

